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Société par Actions Simplifiée
au capital de 400000 euros
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2011 Vintage

It is one of the hottest and driest years since the creation of the meteorological summaries.

Climate

2010-2011 winter was very dry, with records of low rainfall in January and February. There was no truly cold period. Spring was still very dry (from Mars to June); in April temperatures were as high as those of June and there was little rainfall. From July 15th to August 20th, even if temperatures remained high, rain and thunderstorms contributed to cool the atmosphere. Then the ideal weather, hot and dry, was reinstated, bringing good maturity.

Physiology and sanitary state

Climate, as described above, induced an unprecedented precocity in Bourgogne and caused the early start and fast growth of the vines. It also brought a weak pressure from diseases, thus decreasing the number of treatments. All the growing states of the vine were fast, with an acceleration of the flower at berry setting. All these factors allowed a homogeneous harvest in terms of maturity.

Harvest

Early, it started on August 28th. The grapes were ripe, healthy and homogeneous (no selective picking). We harvested all our white grapes between 7:00 and 9:00 am and the red grapes, mainly during the morning to keep freshness.

The wine

Grapes were picked with an average alcohol degree (around 12% - 12.5%), which is lower than that of previous two vintages, but with easily extractable deep colour, suitable amount of tannins and good acidity.

For red winemaking, grapes were macerated in whole clusters for 5 or 6 days. It was followed by two punching of the cap ("pigeages") per day during alcoholic fermentation. Vatting took 25 days in average.

For white winemaking, after pressing the whole clusters, the must obtained was put into casks with enough turbidity for both fermentations to take place until spring.

Vintage

The 2011 red wines will be fleshy, colourful, scented, balanced. The white wines will be rich, with good minerality. It is a sunny vintage which, despite the dry and hot year, kept much freshness (acidity and minerality) while respecting and showing the character of each terroir.

